

SHARING'S CARING

Taste sensations to set the scene

Panko crumbed calamari, miso 4.50
Parmesan & smoked paprika beignets, chimichurri sauce 4.50
Lamb koftas, tzatziki 4.50
Feathertop's estate marinated olives (GF) 8

Try with: 2012 Blanc de Blanc

SMALL PLATES

Now we're getting started!

Duck cassoulet (contains nuts, GF on request) 20
Beetroot, rocket, hazelnut, estate grown kumquat.
Try with 2017 Feathertop Pinot Noir

Gamze smoked chicken (contains nuts) 20
Pickled vegetables, quinoa, avocado, pine nuts, plum, zaatar
Try with 2018 Feathertop Sauvignon Blanc

Butternut pumpkin soup (GF on request) 16
Garlic croutons, nutmeg
Try with 2017 Feathertop Friulano

Mi-Cuit Atlantic salmon (GF) 20
Chick pea panisse, sumac, citrus, fennel, green tahini
Try with 2017 Feathertop Vermentino



LARGE PLATES

Don't hold back, you're here for a reason!

Potato Gnocchi (V) 26
Cheese sauce, crisp sage, truffle
Try with 2017 Feathertop Pinot Gris

Beetroot tarte tatin (V, contain nuts) 28
Quince, green beans Tolpuddle feta, walnuts, mixed leaves
Try with 2017 Feathertop Pinot Gris

Chicken in red wine (GF) 34
Mushroom chestnut risotto, thyme oil
Try with 2017 Feathertop Pinot Noir

Slow cooked beef (GF) 36
pumpkin slaw, pickled red cabbage, cavalo nero, lentils
Try with 2015 Feathertop Cabernet Sauvignon

Lamb shoulder cigars (contains nuts) 36
Black rice, pine nuts, pumpkin, fennel, chimmi churri, pomegranate molasses, dukkah.
Try with: 2015 Feathertop Shiraz

Fish of the day 36
Chorizo, hommus, spiced couscous, lemon, cumin dressing
Try with 2017 Feathertop Vermentino

SOMETHING ON THE SIDE

Rocket leaves, honeyed walnuts, parmesan 8
Roasted Nicola potatoes, miso 8

THE SWEET TIMES ARE HERE

Allow yourself a little indulgence or enjoy together

Lime leaf Crème brulee (contains nuts) 16
Rhubarb, pistachio crumble, cinnamon churros.
Try with Feathertop 1995 Tawny

Coffee Panna-cotta (GF) 16
Plum, chocolate ice cream, toasted white chocolate
Try with Feathertop NV Lush

Estate grown quince tart (contains nuts) 16
Crème patisserie, almond, thyme, honey, nebbiolo sorbet.
Try with Feathertop NV Lush

Warm chocolate Brownie 8
Thyme labneh. Quince.

Local cheese platter (GF on request, contains nuts) 22
Selection of 3 locally sourced cheeses with accompaniments. 90g
Try with Feathertop 1995 Tawny

TO FINISH OFF

Sixpence Coffee: Cappuccino, latte, short black, long black, short macchiato, long macchiato, flat white, mocha, hot chocolate, Chai
4 (cup) 4.5 (mug). Soy milk 0.50. Extra shot 0.50

Affogato 6

Tea by the pot - English breakfast, earl grey, peppermint, camomile, jasmine green 4



/Boyntons Feathertop Winery.
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SPARKLING



2012 Vintage Blanc de Blanc 15/60
Flavours of apples and toasted brioche with a bone-dry finish

WHITE



2018 Sauvignon Blanc 9/30
Citrus, green apples, passionfruit and melon flavours, crisp drying acidity

2018 Fiano 30
Grapefruit, spiced apple, dried herbs, dry textured palate

2017 Savagnin 30
Fresh lime, orange zest, peach and sweet spice, textured palate with fine, delicate acidity

2017 Vermentino 9/30
Complex flavours of spiced pears, zesty citrus, stone fruit and fresh almonds

2018 Gris de Gris 30
Displaying fragrant rose petal, nashi pear, citrus and green apple characters

2017 Friulano 9/30
Kaffir lime, ripe peach & pineapple with subtle hints of roasted almonds and savoury spice.

2017 Pinot Gris 9/30
Nashi pears, spiced poached apple and honeysuckle

**ENJOYING OUR WINES & YOUR EXPERIENCE?
BECOME A PART OF OUR SUMMIT CRU WINE
CLUB FAMILY TODAY**



RED



2017 Pinot Noir 10/35
Dark cherry, beetroot, violets and sweet and savoury spice.

2016 Sangiovese 35
Dark cherry, black olive and savoury spice and a dry finish

2016 Nebbiolo 35
Complex aromas and flavours of violets, dark cherry, wild herbs and a hint of tar and tobacco leaf

2016 Merlot 35
Complex and elegant, with a rich, mouth filling palate and soft velvety tannins

2015 Shiraz 10/35
Classic cool climate style, fresh plums, black pepper and spice

2015 Cabernet Sauvignon 10/35
Dark red berries and blackcurrants with a long dry finish

2015 Alluvium Reserve 85
A straight Cabernet Sauvignon, flavours of blackcurrants, rich red berries, tobacco leaf and licorice lead to a long dry palate dominated by fine, silky tannins

2008 Terraces Reserve 85
*From the fabulous 2008 vintage, this wine is rich and vibrant.
A blend of 92% Shiraz and 8% Durif*

DESSERT & FORTIFIED



NV Lush 10/35
Made from raisined Shiraz grapes, this wine is inspired from the Pedro Ximenez Kel tried when he visited Spain.

1995 Tawny 10/35
Incredibly complex flavours of caramel, mocha and raisins

BEER

Blizzard Brewing Peak to Creek Summer Ale
half pint 6/ pint 12

Blizzard Brewing Conical X Project, Barrel Aged Sour
half pint 6/ pint 12

Blizzard Brewing Peak to Creek Can (4.6%) 330ml 6.50

Blizzard Brewing 1550 Lager (4.6%) 330ml 6.50

Blizzard Brewing Powder Pale Ale (5.0%) 330ml 8.00

CIDER

Alpine Sweet Cider, Wandiligong (4.5%) 330ml 7
Alpine Dry Cider, Wandiligong (5.4%) 330ml 7

FOR THE DRIVER

Kombucha – Watermelon & lime OR Ginger & Tonic 6.50
Pink Grapefruit 5.50
Billson's Sparkling water can 5
Sparkling Blood Orange OR Ginger Beer 250ml 4
Capi Sparkling Mineral Water 750ml 8
Lemon Lime Bitters 4.50
Nightingale Apples Sparkling Apple Juice 5